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Zandvliet Vintage Liqueur Wine Shiraz 2011 - LIMITED STOCK



With Zandvliet and Shiraz there is a romance!" These words were spoken by the late Paulie de Wet in September 1979 with the launch of our now famous Zandvliet Shiraz. Since then, this love-affair has blossomed to include different Shiraz styles like the Kalkveld and the iconic Small Berry Pick. This was followed by a bright and dry Shiraz Rosé and now culminating in this special late-bottled parcel of Shiraz Port or Vintage Liqueur Wine.
Colour: Youthful, deep, ruby red.
Nose: Your nose is lured to a compote of plums, black cherry, tobacco and mulberries. These fruit flavours are softly coated with chocolate and mocha.
Palate: Aromas follow through to a balanced palate where the richness of the fruit and the subtlety of chocolate, mocha and liquorice harmoniously linger on the after taste.

Appreciation: Chill to no more than 16°C before serving. Stilton, aged cheddar and a selection of roast nuts or spoil yourself with rich chocolate mousse and our VLW.

variety : Shiraz | 100% Shiraz
winery : Zandvliet Wine Estate
winemaker : Jacques Cilliers
wine of origin : Robertson
analysis : **alc :** 17.5 % vol **rs :** 79 g/l **pH :** 3.6 **ta :** 5.3 g/l
type : Fortified **style :** Sweet **taste :** Fruity **wooded**
pack : Bottle **size :** 0 **closure :** Cork

ageing : If you can bare to wait, it will comfortably age for another 10 years.

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in the vineyard : Terroir
Slope: Very gently, southerly
Soil: Kalkveld, rocky, chalk rich
Climate: Moderate summer, with low night temperatures, cold winter
Wind: Cool south easterly (summer)

about the harvest: Yield: 3-4 ton/ha

in the cellar : Maturation: Barrel aged in old French Oak Barriques
Oenology: Made from a few vines in our Kalkveld Shiraz vineyard. The grape clusters were fully ripened to 28.5° Balling. After destemming the pomace was punched down in 1000 litre open cask and fortified on the skins with half brandy spirits and half wine spirits.

The Team
Winemaker:
Jacques Cilliers (2012)
Ettienne Malan (2010 - 2011)
Johan van Wyk (2000)

Advised by: Paul de Wet (1971)
Viticulture: Dan de Wet (1993)

Production: 1164 bottles
Bottled on 22 November 2011